

DINNERLY



Feed A Crowd: Asian Beef Tacos

Same Meal Price, More Servings!



25 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 1 onion
- 400g cabbage
- 2 carrots
- 2 x 6 flour tortillas¹
- beef mince
- 10g Thai seasoning¹⁷

WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs olive oil
- 1 tbs soy sauce⁶
- 1 tbs white vinegar
- 2 tbs mayonnaise³

TOOLS

- mandoline (optional)
- julienne peeler or box grater
- foil
- large deep frypan

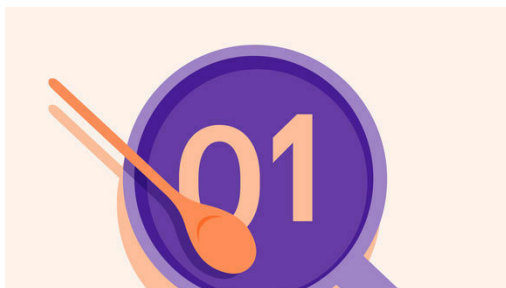
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).
May contain traces of other allergens.

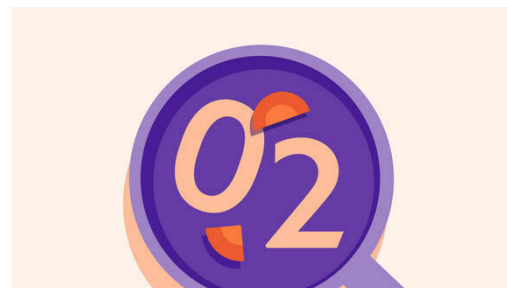
NUTRITION PER SERVING

Energy 575kcal, Fat 26.4g, Carbs 52.5g,
Proteins 28.0g



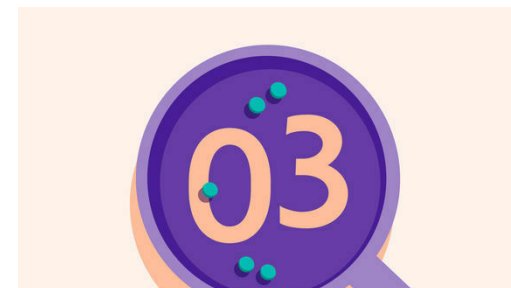
1. Prep ingredients

Preheat the oven to 220C (see Feed A Crowd). Thinly slice the **onion**. Thinly slice the **cabbage** with a mandoline or sharp knife. Peel the **carrots**, then shred using a julienne peeler or coarsely grate with a box grater. Crush or finely chop **2 garlic cloves**.



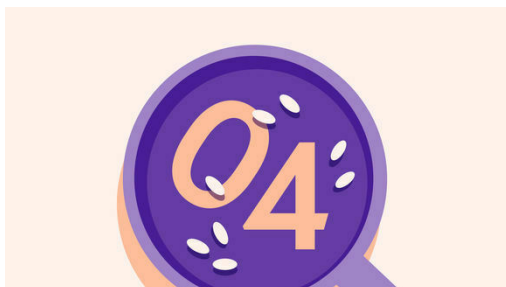
2. Warm tortillas

Enclose the **tortillas** in 2 foil packages. Put in the oven for 8 mins or until softened and warmed through.



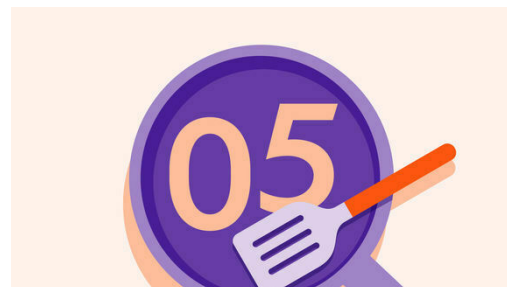
3. Brown beef

Meanwhile, heat **2 tsp olive oil** in a large deep frypan over high heat. Cook the **onion**, stirring occasionally, for 3 mins or until softened. Increase the heat to high. Add the **beef mince** and cook, breaking up the lumps with a spoon, for 2-3 mins until browned.



4. Make slaw

Add the **garlic**, **1 tbs Thai seasoning** (see Feed A Crowd) and **1 tbs soy sauce** to the beef mixture and cook, stirring, for 30 secs or until combined. Remove the pan from the heat. Combine **1 tbs olive oil** and **1 tbs white vinegar** in a large bowl and season with **salt and pepper**. Add the **cabbage** and **carrot** and toss to combine.



5. Serve up

Combine **2 tbs mayonnaise** and **2 tsp water** in a bowl. Divide the **slaw** and **beef mixture** among the **tortillas**, drizzle with the **mayonnaise** and enjoy!



6. Feed A Crowd

We're using the oven to heat the tortillas. If you don't want to turn the oven on, use a microwave instead. Put 6 tortillas on a plate, slightly overlapping, and microwave in 10-sec bursts until warmed through. Cover to keep warm. Repeat with the remaining tortillas. ~ Thai seasoning has a chilli kick. For those who prefer less heat, use half the specified amount.